









REF. 13314

Riquiño Maxi Bocata 150g

An appealing bread with pointed ends made in a stone oven with all the spirit and tradition of Galician bread-making. Wheat flour, rye flour and wheat bran.

							
150 g	26 cm	46 u.	4 x 7	28 boxes	180 °C	15 min	12-14 min



STONE OVEN · SOURCE OF FIBRE · LONG RESTS · HIGHLY HYDRATED · ALVEOLATE CRUMB · HIGH DURABILITY ·